UNIVERSITI TEKNOLOGI MARA

THE ENRICHMENT OF OMEGA-3 IN RED TILAPIA (Oreochromis sp.) BY PRODUCTION OF FERMENTED Azolla microphylla FOOD-BASED PELLET USING SOLID STATE FERMENTATION

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ABSTRACT

High demand from aquaculture sector and human consumption resulting to the increasing price and declining of protein source such as fishmeal. Fishmeal, the main protein source in the feed, however, will not have capability to maintain and fulfil the demand for aquatic food to establish food security and sustainability. Therefore, it is essential to find substitution of fishmeal in aquaculture feeds. Moreover, a diet that includes seafood with a high omega- 3 fatty acids content provide health benefits such as reducing the risks of coronary heart disease, hypertension and inflammation. The aim of this research is to discover the potential of plant protein source, Azolla microphylla, as an aquaculture feed for red tilapia, Oreochromis sp. growth performance. Besides, to explore the effect of supplementary feeding, fermented A. microphylla with cellulolytic bacteria, *Flavobacterium* sp., on the quality and profile of fatty acids in tilapia fish oil extracts content. In this research, Oreochromis sp. were divided into six different feeding treatments: control diet consists of commercial pellet (T1), fermented commercial pellet (T2), and non-fermented A. microphylla pellet (T3); while the rest as experimental diet consists of 2-day fermented A. microphylla (T4), 4-day fermented A. microphylla (T5) and 6-day fermented A. microphylla (T6). These fishes were characterized for their growth profile and fatty acid in fish oil. Approximately 83.42% of total cellulose content in fermented A. microphylla-based feed pellets have been reduced while 28.40% increase on glucose level. It is also showed that the total protein content of fermented leaves-based pellet is significantly higher than the non-fermented leaves-based pellet. The results show that the highest oil yield from tilapia fish extracted using Bligh and Dyer method was obtained from T6. T6 also shows the best in growth performance (average weight gain and specific growth rate) and feed utilization (feed conversion ratio). Docosahexaenoic acid (DHA) eicosapentaenoic acid (EPA) and eicosatetraenoic acid (ETA) are the major constituent of unsaturated fatty acid in all these fish samples. Thus, it can be suggested that fermented A. microphylla leaves-based pellet would be a potent candidate as a protein source in aquafeed that can raise levels of healthy fats in aqua cultured tilapia for enrichment of omega-3 fatty acids.

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TABLE OF CONTENTS

CON	Page ii		
AUTHOR'S DECLARATION			
ABSTRACT			
ACK	V		
ТАВ	viii		
LIST OF TABLES			
LIST	r of fig	JURES	xii
LIST	OF SYN	MBOLS	xiii
LIST	OF AB	BREVIATIONS	xiv
CHA	PTER O	ONE: INTRODUCTION	1
1.1	Backgi	round of Study	1
1.2	Proble	m Statement	3
1.3	Significance of Study		5
1.4	Objectives of Study		6
1.5	Scope	6	
CHA	PTER T	WO: LITERATURE REVIEW	8
2.1	Introdu	8	
	2.1.1	Aquaculture in Malaysia	9
	2.1.2	Freshwater Aquaculture	12
	2.1.3	Red Tilapia (Oreochromis sp.)	13
	2.1.4	Fishmeal (FM)	18
2.2	Azolla	microphylla	20
	2.2.1	Characteristics	20
	2.2.2	Proximate Composition of A. microphylla	21
2.3	Anabaena azollae		23
	2.3.1	Taxonomy	23
	2.3.2	Azolla-Anabaena Symbiosis	24
2.4	Cellulo	26	

2.5	Anti-Nutritional Factors (ANFs) in A. microphylla		
2.6	Solid State Fermentation (SSF) of A. microphylla		
2.7	Importance of A. microphylla to Aquaculture		
2.8	Conce	ntration of Omega-3 Polyunsaturated	
	Fatty A	Acid in <i>Oreochromis</i> sp.	31
СНА	PTER 1	THREE: RESEARCH METHODOLOGY	34
3.1	Materials		
	3.1.1	Aquatic Plant Sample	34
	3.1.2	Fish Sample	34
	3.1.3	Microorganism	34
3.2	Methods		
	3.2.1	Minimal Media Preparation	35
	3.2.2	Nutrient Broth Preparation	35
	3.2.3	Nutrient Agar Preparation	35
	3.2.4	Starch Agar Preparation	35
	3.2.5	DNase Agar Preparation	36
	3.2.6	Bradford Reagent	36
	3.2.7	Acetic-nitric Reagent	36
	3.2.8	Maintenance of Azolla microphylla	36
	3.2.9	Confirmation of Flavobacterium sp.	37
		3.2.9.1 Macroscopic and Microscopic Characterization	37
		3.2.9.2 Starch Hydrolysis Test	38
		3.2.9.3 DNase agar test	39
		3.2.9.4 Catalase test	39
	3.2.10	Solid State Fermentation (SSF) of A. microphylla	39
	3.2.11	Cellulose Assay	40
	3.2.12	Glucose Assay	40
	3.2.13	Bradford Protein Assay	41
	3.2.14	Preparation of Pellet	41
	3.2.15	Maintenance of Oreochromis sp.	42
	3.2.16	Treatment of Oreochromis sp.	42
	3.2.17	Extraction of Fish Oil	43